

Amerykan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (44.2%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (44.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (8.8%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.3 kg (2.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Warrior | 50 g | 60 min | 15.5 % |
| Aroma (end of boil) | Equinox | 10 g | 20 min | 13.1 % |
| Aroma (end of boil) | Equinox | 10 g | 15 min | 13.1 % |
| Aroma (end of boil) | Equinox | 30 g | 5 min | 13.1 % |
| Whirlpool | Amarillo | 100 g | 10 min | 9.5 % |
| Whirlpool | Chinook | 100 g | 0 min | 13 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 450 ml | Fermentis |
|--------------|-----|-------|--------|-----------|